



SAMPLE SUNDAY MENU

Olives 2.50 | Pork crackling 1.80 | Curried peanuts 1.80 | Beer pickled egg 1.30
Dalry's elderberry fizz 6

Starters

Wood pigeon, black pudding, brambles, roasted swede, devilled gravy 6.50
Chargrilled squid, 'Nduja, tomato & haricot bean, salsa verde 7
Haggis scotch egg, root remoulade 6.50
Soy & lime mackerel, fennel, green chilli & coriander 6
Twice baked vintage cheddar soufflé, chive, pickled walnut 6.50

Mains

Ballard's roast topside of beef with roasted seasonal vegetables 13
Ballard's roast pork belly, traditional roast garnish 13
Roasted supreme of chicken, kilted sausage, traditional roast garnish 13
Cod, leek & fennel, bacon, mussels & cider clotted cream 15
Venison loin, potato terrine, butternut, red cabbage, girolles, green peppercorn 17.50
Roasted squash agnolotti pasta, sage, white wine & garlic, rocket, goats cheese 14
Lamb rump, merguez sausage & chickpea stew, coriander yoghurt 15.50
Angus burger, emmental, bacon, caramelised onion, clachan sauce, beef dripping chips 13
Scottish beer battered haddock, triple cooked chips, mushy peas, tartare sauce 13

Desserts

Pear tarte tatin, clotted cream 6
Berry pavlova, lemon curd, garden mint 6.50
Sticky toffee pudding, toffee sauce, vanilla ice cream 6
Dark chocolate delice, yoghurt sorbet, honeycomb 6.50
Blackboard cheeses, ice creams & sorbets

House chips are triple cooked in beef dripping, but can be cooked in vegetable oil. If you have any allergies please inform a member of staff as we can adapt many dishes. Being a small kitchen we cannot 100% guarantee that dishes will not contain traces. Our food is cooked to order so delays may occur in busy periods.